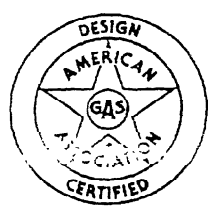
Gas Heater Range

Installation Instructions and Use and Care Manual

To the Installer:
Leave this instruction and other literature with the consumer for future use.
To the Consumer:
Keep this instruction for future use.



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Model Identification

Please read this Use and Care Manual thoroughly. This manual provides proper maintenance information.

Complete the enclosed registration card and promptly return card. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304. If outside the U.S.A. call 1-319-622-5511.

When contacting Amana, provide product information. Product information is located on the appliance nameplate. The nameplate is on the burner support under the maintop. It can be seen by lifting the maintop. Record the following information:

Model Number: _____
Serial Number: _____
Manufacturing Number: _____
Date of Purchase: _____
Name and Address of Dealer: _____

Keep a copy of sales receipt for future reference or in case warranty service is required.

To locate an authorized servicer, call **1-800-NATLSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after the warranty expires.

Amana offers a complete line of appliances...freezers, gas and electric ranges, refrigerators, wall ovens, cooktops, microwave ovens, dishwashers, washers and dryers. Amana also manufactures a complete selection of high efficiency gas furnaces plus both central and room air conditioners. When buying one of these products, choose Amana for quality.

Enjoy this new heater range.

Recognize this symbol as a safety precaution.

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure bracket has been installed properly, open the broiler drawer and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner(s) of the range.

⚠WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

⚠WARNING

Do not obstruct the flow of combustion or ventilation air.

NOTICE

The maximum gas supply pressure for this model must not exceed 14-inches W.C.P.

⚠WARNING

If the information in the manual is not followed exactly, fire or explosion may result causing property damage, personal injury or death.

-- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

-- WHAT TO DO IF YOU SMELL GAS
- Extinguish any open flame.
- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the Fire Department.

-- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠WARNING

This gas appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk of substances in the fuel or from fuel combustions, make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

Important Safety Instructions

⚠WARNING

General

1. The range must be installed and/or repaired by an authorized installer or servicer.
2. Never use the cooktop or oven portions of the range for warming or heating the room.
3. Do not store items on the rangetop. Items stored on the rangetop can become too hot and melt.
4. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the range.
5. Do not repair or replace any part of the range yourself unless it is recommended in this manual.
6. Flammable materials should not be stored near the range.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch a flame. Do not use a towel or a bulky cloth as a potholder.

Surface Cooking

1. Use the proper pan size. Select utensils with flat bottoms large enough to cover the flame. Undersized utensils will expose the flame to direct contact with clothing.
2. Never leave surface units unattended at high heat settings. Boilovers can cause smoking and may ignite.
3. To reduce the risk of burns, ignition of flammable materials or spillage due to unintentional contact, utensil handles must be turned inward and not extend over adjacent surface burners.
4. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop use. Unsuitable utensils may break due to the sudden temperature change.
5. Clean the rangetop with caution. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
6. Do not place aluminum foil or foods packaged in aluminum foil directly on the flame.

⚠WARNING

Heater

1. The heater must be properly connected to a venting system. The heater is equipped with a vent safety shut off system.
2. To avoid the risk of carbon monoxide poisoning and possible death, do not operate the heater if it is not connected to a properly installed and maintained venting system or if the vent safety shut off system has been tampered with.
3. Due to high temperatures, locate heater out of traffic and away from furniture and draperies.
4. Do not install the heater range on carpet.
5. Children and adults must avoid the high surface temperatures of the heater to prevent burns or clothing ignition.
6. Children should not be left unsupervised in an area where the range or heater are in operation.
7. Safety screens or heater guard removed for servicing must be replaced prior to operating the appliance.
8. The range must be inspected before use and annually by an authorized service person.
9. Frequent cleaning may be required due to excessive lint from carpeting, bedding material, etc. Keep appliance control compartments, burners and circulating air passageways clean.
10. Do not use range if any part has been under water. Immediately call an authorized service person to inspect heater and replace --parts of range which have been under water.
11. Clothing or other flammable materials should not be placed on or near the range.

Oven

1. Open oven door carefully. Let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers in oven. Build-up of pressure may cause a container to burst and result in an injury.
3. Keep the oven vent ducts unobstructed.
4. Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.

⚠WARNING

5. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will seriously affect baking results.
6. Do not touch the interior surfaces of the oven during or immediately after use. Do not let clothing or other flammable materials contact the bake or broil burners. Although, these surfaces may be dark in color they can still be hot enough to burn.
7. Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
8. Do not use the oven cavity for storage space.

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

Surface Burner Fires

1. Do not turn on the vent hood. The fan can spread the flames.
2. Smother the fire with a non-flammable lid or use a Class "ABC" or "BC" fire extinguisher.

Oven Fires

1. Do not open the oven door.
2. Turn all controls to "OFF".
3. As an added precaution turn off the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call your local fire department!

Installation Instructions

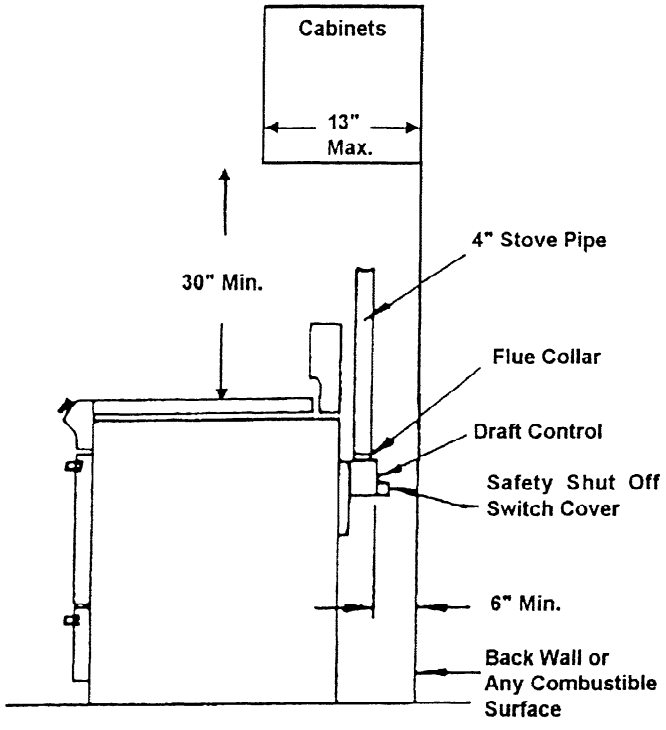
Location and Clearances

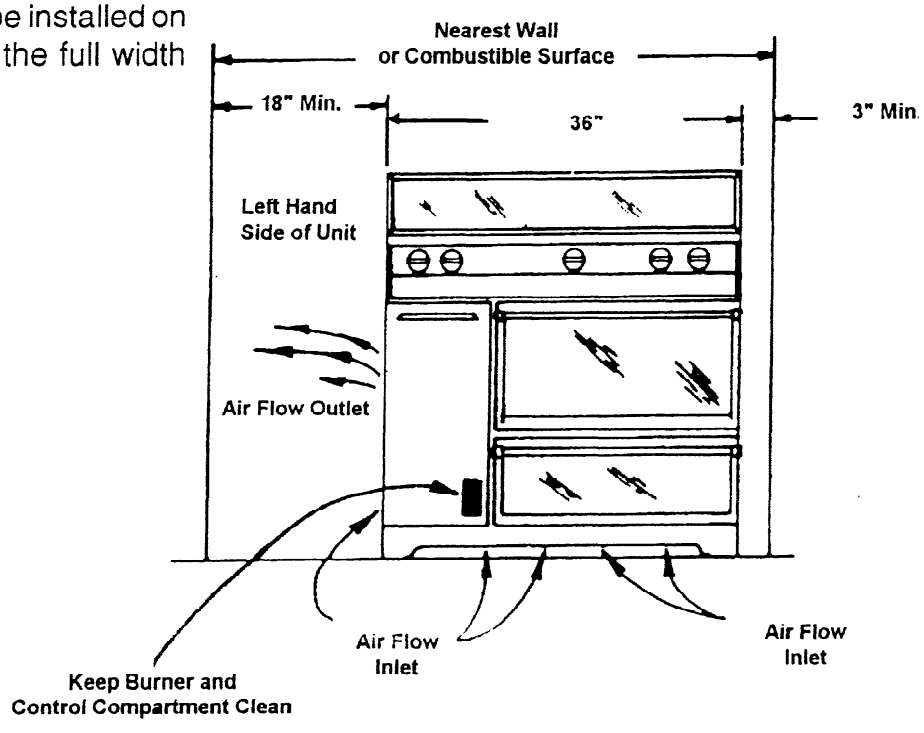
To prevent possible floor damage do not remove the corrugated shipping pad from the range until it is ready to be placed into the location. The range is heavy and requires more than one person to handle it. Always use proper lifting methods.

Prepare the location as shown right.

1. There must be a minimum of 6" clearance between the heater draft hood and the back wall.
2. The space between the right side wall and the range right side must be a minimum of 3".
3. The space between the left side wall and any combustible surface must be a minimum of 18".
4. There must be at least 30" between the cooktop surface and the bottom of an unprotected wood or metal cabinet. The unprotected surface must also be at least equal to the width of the range.
5. The maximum depth of the cabinets installed above the range is 13".
6. Seal any openings in the wall behind the range or on the floor under the range.
7. The range is not approved for installation in a mobile home.
8. The range cannot be installed directly over carpeting, tile or any other combustible material other than wood flooring. If the range is not installed on wood flooring, it must be installed on a metal or wood panel extending the full width and depth of the range.

Location and Clearances





Make the Gas Connection

Before connecting this appliance to the gas supply system, the installation must conform with local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-Latest Edition.

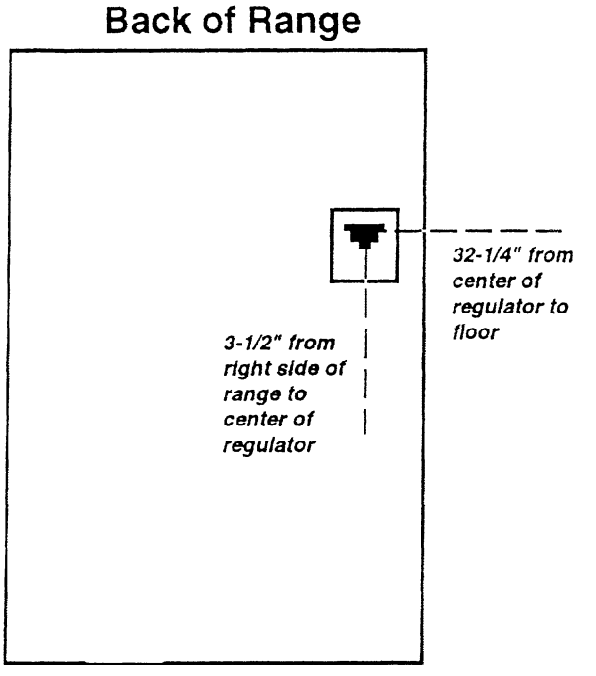
In Canada the installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current propane installation code, CAN/CGA-B149.2, and with local codes where applicable.

This range is manufactured for use with either LP/ Propane or Natural gas. See rating plate on burner support under maintop for range gas type. Use only gas listed on nameplate. **The range cannot be converted from one gas to another.**

Location of the Pressure Regulator

For the location of the pressure regulator see drawing on right.

Location of the Regulator

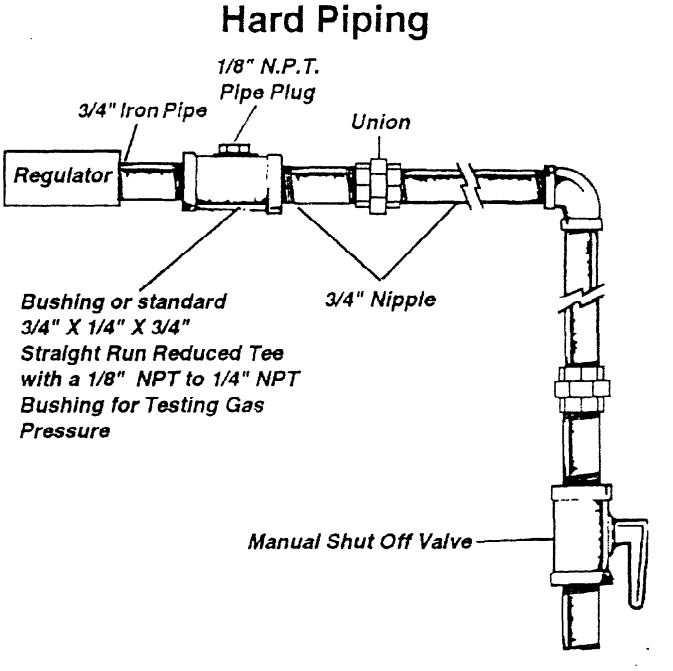


Hard Piping

The gas connection can be made with 3/4" black iron hard piping. The amount of piping needed will depend on the location of the service stub. The connection should be made as illustrated on the right.

The manual shut-off valve must be installed in an accessible location external to the range. The consumer must know how and where to turn off the gas.

Pipe joint compound must be resistant to the action of LP/ Propane and Natural Gas.


Hard Piping
1/8" N.P.T. Pipe Plug
3/4" Iron Pipe
Union
Regulator
Bushing or standard 3/4" X 1/4" X 3/4" Straight Run Reduced Tee with a 1/8" NPT to 1/4" NPT Bushing for Testing Gas Pressure
3/4" Nipple
Manual Shut Off Valve

⚠WARNING

To Avoid the Risk of Personal Injury or Property Damage: Use only a new flexible connector that has been design certified by AGA or CGA. Do not reuse an old connector. Do not reuse a connector when moving the appliance.

Installation Instructions

Pressure Test the Gas Supply

The appliance and its individual shut-off valve must be disconnected from the house gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 psig (3.5 kPa).
The appliance must be isolated from the house gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2psig (3.5 kPa).
The gas supply pressure for checking the regulator setting must be at least 1" WCP above the manifold pressure shown on the rating plate.

Test For Gas Leaks

1. After the gas connection has been made, close all of the top burner valves and turn the gas supply on.
2. Test all connections in the gas supply line and in the range with soap suds for any leaks. If a leak is present bubbles will appear.
3. If bubbles appear, shut off the gas supply valve.
4. Correct the leak by tightening the joint if it is a factory fitting, or unscrewing it completely and applying additional pipe joint compound if it is not a factory fitting.
5. After the connections have been retightened, open the gas supply valve and retest for leaks.
6. Any connections that may have been disturbed during testing need to be retested.

⚠WARNING

To avoid the risk of fire, never use a lighted match or flame when testing for gas leaks.

Venting Instructions

Assemble the Recovery Box

1. Remove recovery box packed inside oven cavity. See illustration on page 6 for minimum spacing between wall and recovery box.
2. Remove screws securing backguard to range. Remove backguard.
3. Slide the heater recovery box collar over the heat exchanger outlet flange. See illustration below for location of heater recovery box and heat exchanger outlet.
4. Attach the recovery box to the heat exchanger using the two screws provided.
5. Replace range backguard and screws.

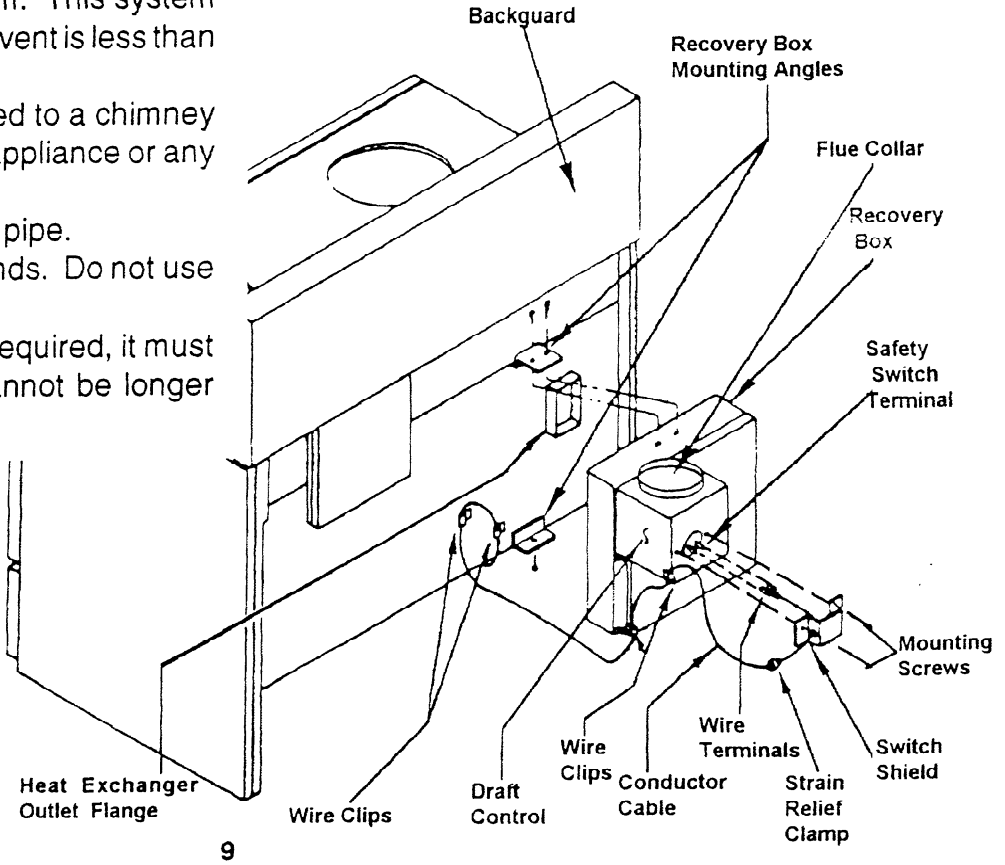
⚠WARNING

To avoid the risk of carbon monoxide poisoning and possible death, the range must be operated with a properly installed and maintained venting system. Do not tamper with the vent safety shut off system. Vent systems should be checked periodically for blockage, flue leakage, and faulty flue pipes. If the system is blocked, the heater will not operate.

Venting Requirements

1. Attach flue pipe to flue collar using screws to ensure a permanent installation.
2. The range must be vented using 4" stove pipe. A 3' (foot) long single peice of 4" stove pipe must be connected to the flue collar.
3. Do not install an elbow on the flue collar.
4. An unobstructed opening or chimney for a 4" vent must be provided. The heater is equipped with a vent safety shut off system. This system will shut off the main burner if the vent is less than 4" or if it is blocked.
5. The range must not be connected to a chimney flue serving a solid fuel burning appliance or any other appliance.
6. Do not use a damper in the flue pipe.
7. Avoid long runs or excessive bends. Do not use more than two elbows.
8. If a horizontal run of flue pipe is required, it must be inclined 1/4" per foot and cannot be longer than two feet.

Range Venting Assembly



Installation Instructions

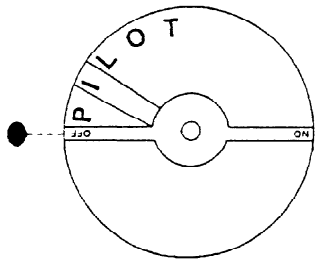
Light Heater Pilot

1. Smell around appliance area for gas. Smell next to floor. Some gas is heavier than air and will settle on floor. If you smell gas, refer to safety instructions on page 3. If you do not smell gas proceed to step 2.
2. Open heater cab door on front of range.
3. Locate Heater Thermostat Knob. Turn knob clockwise to LO.
4. Locate Gas Control Knob. Push in and turn knob clockwise to OFF.
5. Push in and turn Gas Control Knob counterclockwise to PILOT.
6. Hold knob in and place a lighted match in pilot area.
7. When the pilot is lit, remove the match and continue to hold the Gas Control Knob in for approximately 30 seconds.
8. Release the Gas Control Knob and it will pop back out. The pilot should remain lit.
   - If the pilot goes out, wait 5 minutes for the gas to dissipate before trying to relight the pilot.
   - If gas valve does not pop back out, immediately call an authorized service technician or gas supplier.
   - If the pilot will not stay lit after several tries, turn the gas off and call an authorized service technician or your gas supplier.
9. When the pilot is lit, turn the Gas Control Knob counterclockwise to ON.

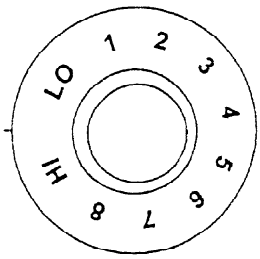
⚠WARNING

To avoid the risk of fire, explosion, property damage, personal injury or loss of life follow the pilot lighting instructions exactly. Do not light the pilot if you smell gas. Refer to the safety instructions on page 3 of this manual if you smell gas.
Use only your hand to push in and turn the gas control knob. If the knob will not turn by hand call an authorized service technician. Do not attempt to repair the gas knob.

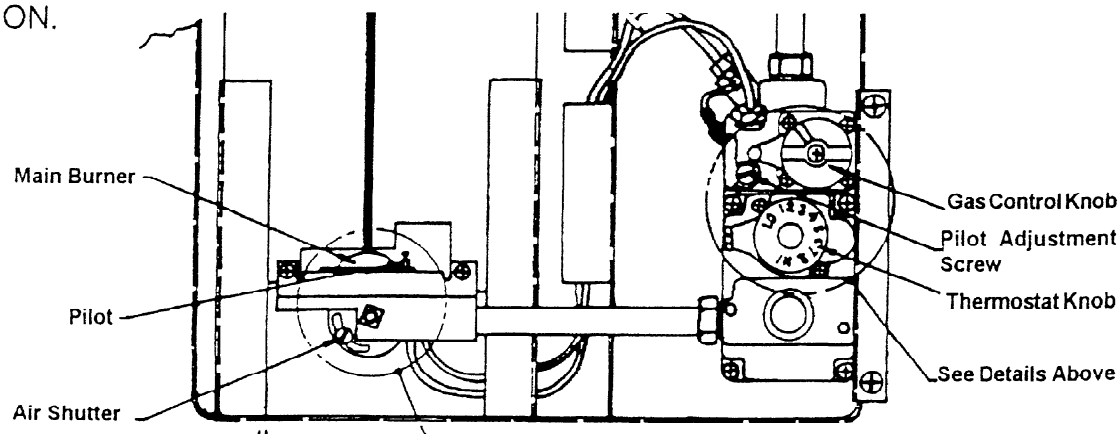
Gas Control Knob



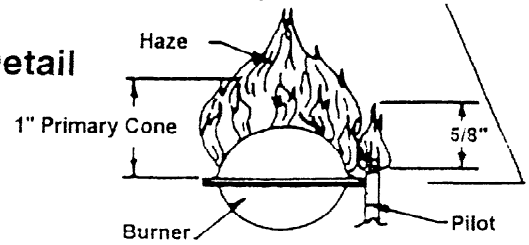
Heater Thermostat Knob



Heater Control Area of Range Behind Cab Door



Heater Burner Detail

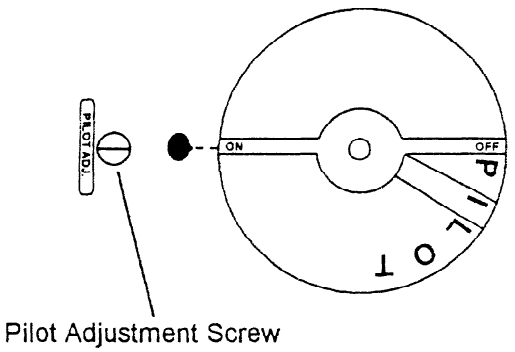


Adjust the Heater Pilot

The pilot should be approximately 1/4" to 3/8" high. If the flame is too high carbon soot will accumulate around the pilot area.

If the pilot needs to be adjusted, locate the pilot adjustment screw. See figure on page 10 and on right for location. Turn the pilot adjustment screw until the flame has the correct appearance.

Pilot Adjustment Screw Location

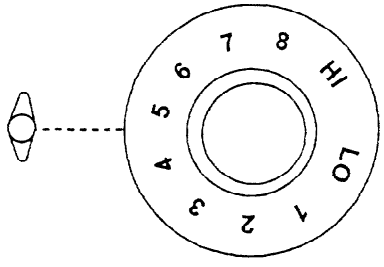


Using the Heater

1. Turn the gas valve control knob counterclockwise to ON.
2. Turn the heater thermostat knob to the desired position. When the room reaches the thermostat knob setting, the heater will cycle off.

Important: When the thermostat knob is set on LO the heater will cycle on if the room temperature drops below 40°F. To turn the heater off completely see instructions below.

Heater Thermostat Knob

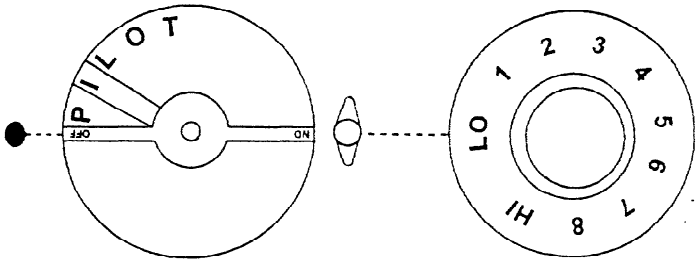


Turning Off Gas to the Heater

The gas to the heater must be turned off at the end of the heating season.

1. Turn the heater thermostat knob clockwise to LO.
2. Push in and turn the gas valve control knob to OFF. Do not force the gas valve control knob. If the knob does not turn by hand, call and authorized servicer.

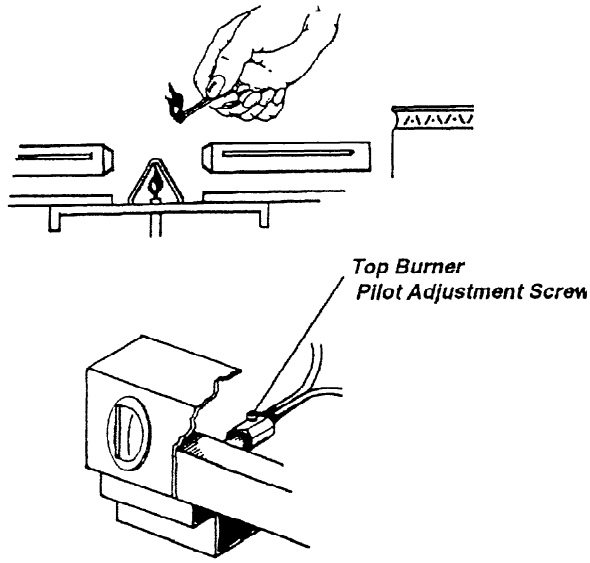
Gas Control Knob **Heater Thermostat Knob**



Installation Instructions

Light the Top Burner Standing Pilot Flame

1. Turn top burner controls to "OFF".
2. .Remove the shipping screw securing the burner to the burner box. Each burner has one screw. The screw is next to the standing pilot. The screws are not necessary for cooking. Removing the screw will allow the burners to be removed for cleaning.
3. Light both top burner pilots using a match.
4. The pilot flame should be 1/4" to 3/8" high and centered in the pilot housing. If the flame is too high carbon soot will accumulate under the cooktop. Turn the pilot adjustment screw until the flame has the correct appearance. (see right)



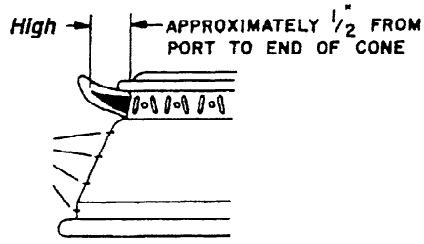
Adjust the Top Burner Flame Size and Shape

A burner flame should be a clean blue flame with a distinct inner cone approximately 1/4" to 1/2" long. If the flame is noisy or blowing it is getting too much air. If the flame is soft and lazy it is not getting enough air.

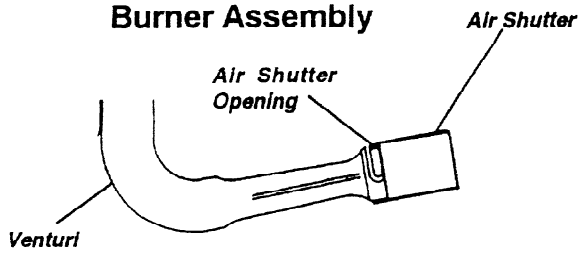
If the flame needs adjustment follow the steps below.

1. Turn the burner controls to OFF.
2. Remove the burner grates.
3. Lift up or remove rangetop and locate air shutter.
4. Push forward or pull back the air shutter to open or close the opening.
5. Reassemble rangetop and grates and retest burner flame appearance.
6. When the burners are properly adjusted, lower the rangetop and replace the burner grates.

High Burner Flame



Burner Assembly

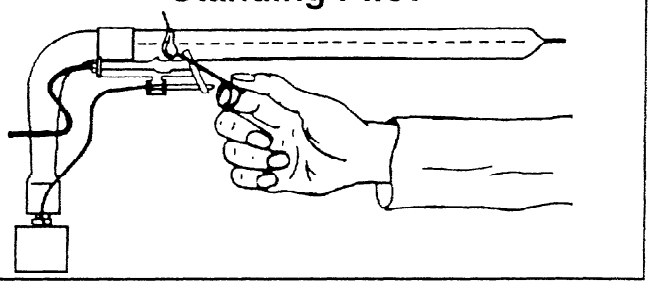


Light the Oven Burner Standing Pilot

Use the steps below to light the oven burner standing pilot.

1. Remove the broiler carriage. (see page 20 for carriage illustration)
2. Turn the oven thermostat knob to warm.
3. Hold a lit match as shown until the pilot lights.
4. Quickly remove your hand from the broiler compartment after the pilot is lit.

Standing Pilot

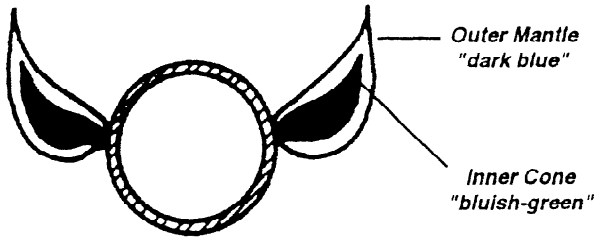


Adjust the Oven Burner Flame Size and Shape

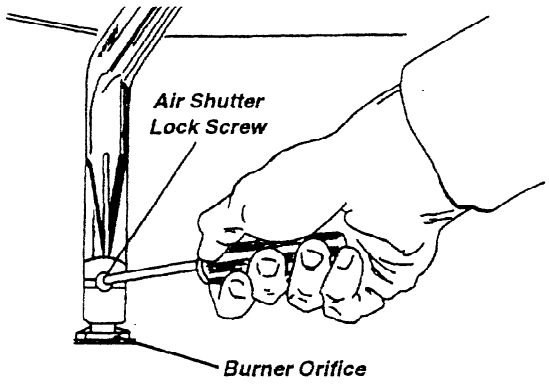
The oven burner flame is factory adjusted, however, it should be checked to ensure proper size and shape. The flame should have an inner cone of bluish-green and an outer mantle of dark blue. If the flame is noisy or blowing it is getting too much air. If the flame is lazy it is not getting enough air. The flame should be soft in character. If the flame is not properly adjusted follow the steps below.

1. Turn the burner control knob to OFF.
2. Loosen the screw on the air shutter.
3. Move the air shutter closed to decrease or open to increase the amount of air to the flame.
4. When the flame is properly adjusted, tighten the lock screw.

Sectional View of Oven Burner Flame



Oven Burner Air Shutter and Lock Screw Location



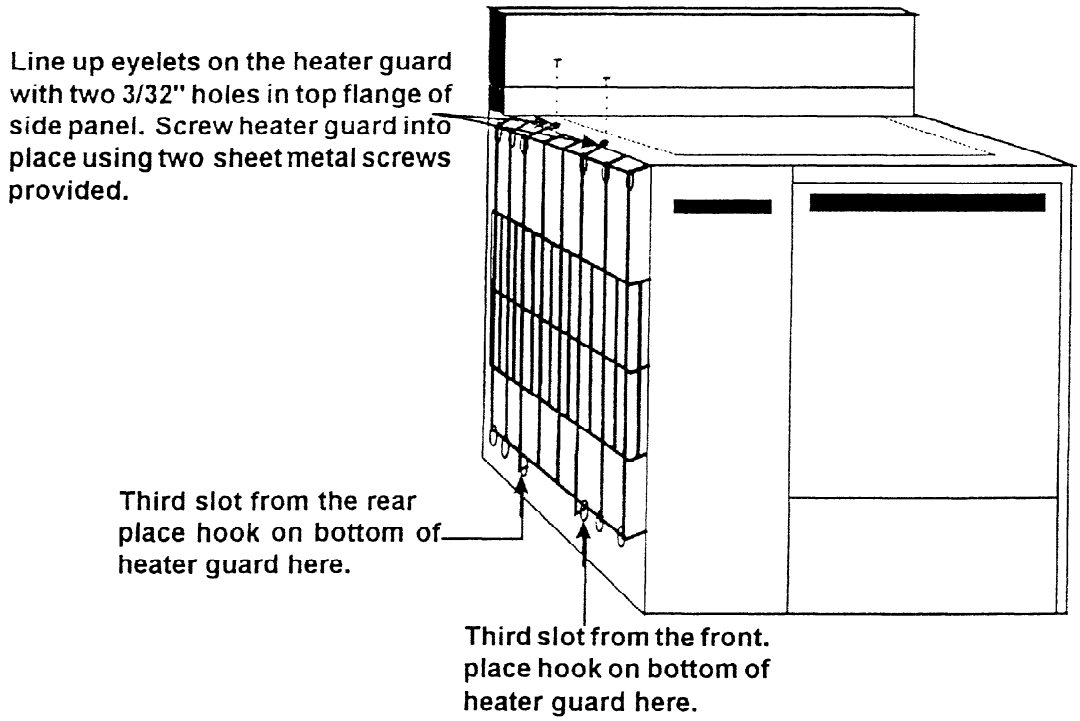
Installation Instructions

Install the Heater Guard

1. Locate the 3rd slot from the front of the range and the 3rd slot from the rear of the range on the heater side panel. Slide the two bottom hooks on the heater guard into the 3rd slots. (see illustration)
2. Raise the range maintop and locate the two 3/32" holes in the top flange of the side panel. Line up the two eyelets on the heater guard with the holes. Secure the guard using the two sheet metal screws provided.
3. Lower the maintop and check for a secure fit.

⚠WARNING

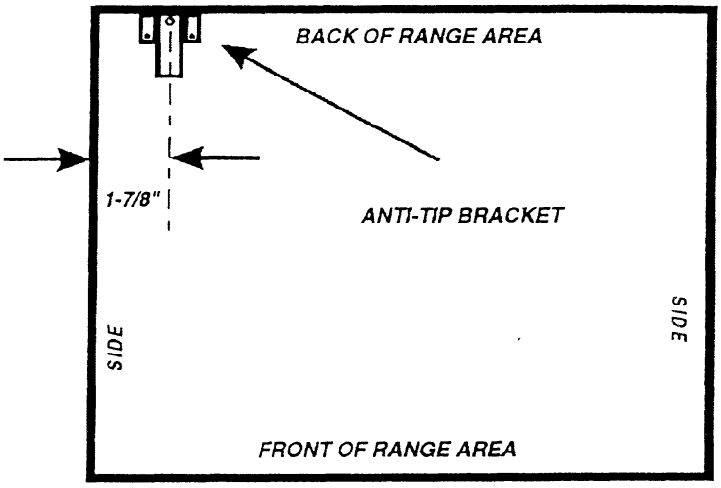
To avoid the risk of serious burns the heater guard must be installed properly and should not be touched while the heater is in operation. The slotted area becomes extremely hot and may cause burns if touched. Due to high surface temperatures, keep children, clothing and furniture away from this area while the range is in operation.


Line up eyelets on the heater guard with two 3/32" holes in top flange of side panel. Screw heater guard into place using two sheet metal screws provided.
Third slot from the rear place hook on bottom of heater guard here.
Third slot from the front. place hook on bottom of heater guard here.

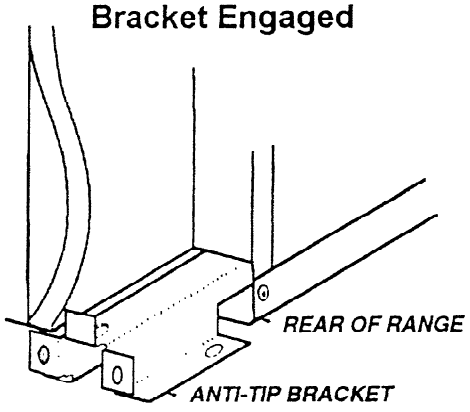
Install the Anti-Tip Bracket

1. Mark a center line 1-7/8" from where the side of the range will be.
2. Center the bracket as shown and place against the line where the back of the range will be.
3. Mark either the wall or the floor where the screws will be mounted.
4. Drill two 1/8" holes in the wall or two 1/8" holes in the floor to secure the bracket. If mounting into wood flooring, drill two 1/8" holes as designated above. If mounting into concrete use a masonry drill bit. Drill two 1/4" holes and insert plastic anchors.
5. Position bracket and mount using screws supplied.
6. Screw the rear leveling legs into the range. Do not allow more than 1/8" of the leg to be extended.
7. Slide the range into position over the bracket.
8. Open the broiler door and look under the range using a flashlight to be sure the anti-tip bracket is engaged.

Bracket Location



Bracket Engaged



Moving and Reinstalling the Range

If moving the range, turn off the gas at the main supply gas valve. Disconnect the range gas connection. The anti-tip bracket must be moved with the range and reengaged. The range should be reinstalled according to the instructions beginning on page 3 of this book.

Level the Range

The range must be level at its final location. Leveling the range is important for good baking and cooking results.

The rear and front leveling legs can be adjusted up to 1/8" with the anti-tip bracket engaged.

Open the broiler door. Using a flashlight, verify the anti-tip bracket is engaged.

Selecting Cooking Utensils

Cooking Utensils

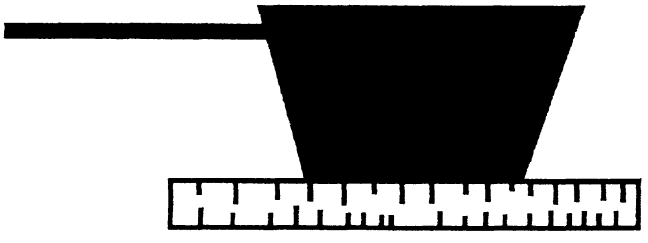
Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting
Cast Iron	Heats and Cools Slowly	Low Heat Cooking, Frying
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Low Heat Cooking
Glass Ceramic	Heats and Cools Slowly	Low Heat Cooking
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking

Cooking Utensils

1. Use the proper pan size. Do not use a pan that has a bottom smaller than the flame.
2. Care should be taken when using glazed cooking utensils. Some glass, glass\ceramic, earthenware or other glazed utensils will break due to sudden temperature changes.
3. Select utensils without broken or loose handles. The handle should not be heavy enough to tilt the pan.
4. Select utensils with flat bottoms.

Determining If a Pan Has a Flat Bottom

1. Rotate a ruler along the bottom of the pan. If the pan is not flat there will be gaps between the bottom of the pan and the edge of the ruler.
2. A small groove or mark on a pan will not effect cooking times. However, if a pan has a large gap or an extremely uneven bottom, it will not be energy efficient.



Using the Top Burners

Operating the Top Burners

1. Push in and turn the burner control to LITE.
2. When the burner is lit, turn the control to the desired setting.

When Finished

Turn all top burner controls to OFF.

⚠WARNING

To avoid the risk of serious personal injury, property damage or fire do not leave the surface burners unattended while in operation. Grease and spillovers can ignite causing a fire.

Use and Care

Using the Oven

Oven Rack Placement

1. Pull rack forward to the stop position.
2. Raise the forward edge and pull it out of the oven.

Pan Placement

Baking pans and cookie sheets should be kept two inches from the side and rear walls. If baking pans are placed on different racks, they should be staggered so that one is not located directly under another. This will prevent uneven browning of foods.

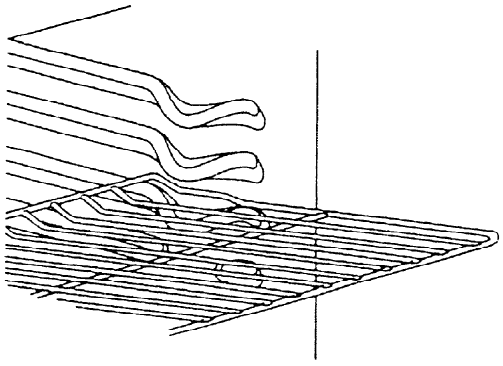
Operating the Oven (Baking/Roasting)

1. Turn the oven temperature control knob to the desired temperature.
2. Allow up to 40 seconds to light.
3. Depending on the recipe the oven may need to be pre-heated 10 to 15 minutes.

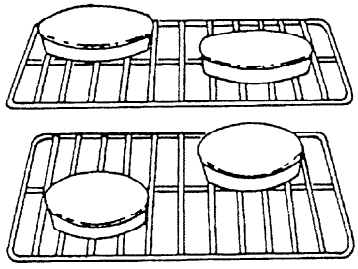
When Finished

Turn the oven temperature control knob to OFF.

Oven Rack



Correct Pan Placement



Baking

Food	Temperature	Minutes
Bread	400°F	45-60
Biscuits	450°F	12-15
Muffins	425°F	20-25
Nut Bread	400°F	50-60
Corn Bread	400°F	30
Drop Cookies	350°F-375°F	20-25
Roll Cookies	375°F-400°F	8-12
Brownies	350°F	25-30
Pie Shells	475°F	10-15
Apple Pie	400°F	45-60
Custard Pie	400°F	35-45
Berry Pie	425°F	45-60
9" Layer Cake	350°F	30-35
Cup Cakes	375°F	20-25
Fruit Cake	250°F-275°F	2-4 hours
Angel Food Cake	350°F	40-50

Roasting

Beef and Pork

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	325°	20-25
Beef Roast (Medium)	325°	26-30
Beef Roast (Well)	325°	33-35
Rolled Roast (Rare)	325°	32-36
Rolled Roast (Medium)	325°	36-40
Rolled Roast (Well)	325°	43-45
Fresh Whole Ham	325°	22-28
Pork Loin	325°	35-40
Pork Shoulder, Butt	325°	40-45
Pork Picnic Shoulder	325°	35-40
Mild Cured Ham Picnic, Shoulder	350°	30-35

Poultry

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	375°	1-1/2 to 1-3/4
Whole Chicken (Over 5 lbs)	375°	1-3/4 to 2
Turkey (6 lbs to 8 lbs)	325°	3-1/2 to 4
Turkey (8 lbs to 12 lbs)	325°	4 to 4-1/2
Turkey (12 lbs to 16 lbs)	325°	5-1/2
Turkey (16 lbs to 20 lbs)	325°	5-1/2 to 7
Turkey (20 lbs to 22 lbs)	325°	7 to 8-1/2
Duck (3 lbs to 5 lbs)	325°	1-1/2 to 2
Goose (6 lbs to 8 lbs)	325°	3 to 3-1/2

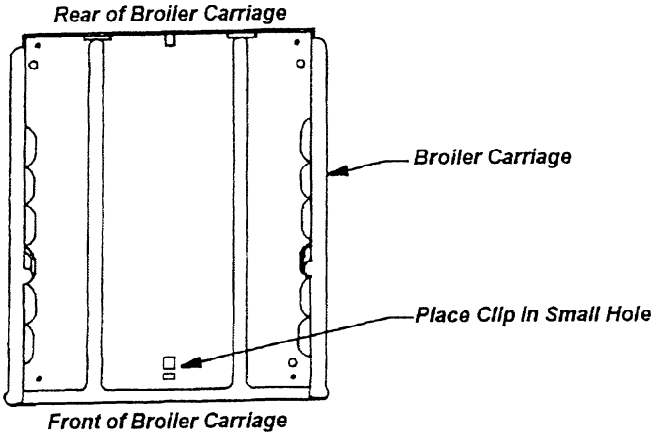
Note: Baking and roasting times will vary with temperature of ingredients and size and type of utensil being used. Follow these charts only as a guide.

Installing the Broiler Carriage Spring Clip

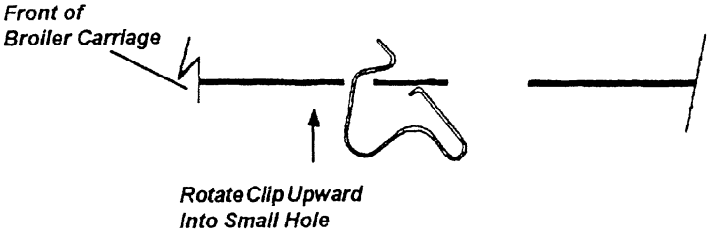
Install Clip

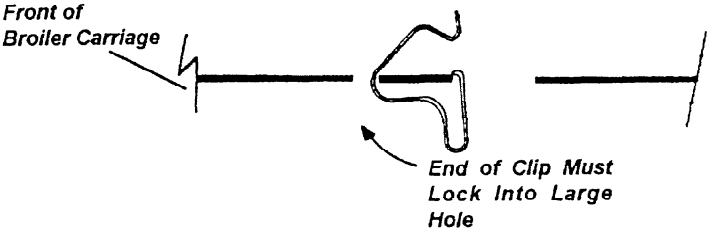
The broiler carriage spring clip will occasionally become dislodged during shipping. If the broiler carriage clip is not installed in the broiler carriage follow the instructions below.

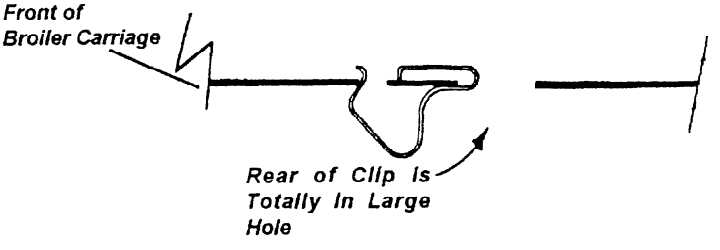
1. Remove broiler carriage from range.
2. From the underside of the broiler carriage, insert the spring clip into the small rectangular hole as shown.
3. Rotate the clip upward into the small hole until the end of the clip under the carriage locks into the larger rectangular hole. See right.
4. Rotate clip downward until rear of clip is totally through the rear hole.
5. Push clip forward until rear of clip snaps into small hole.

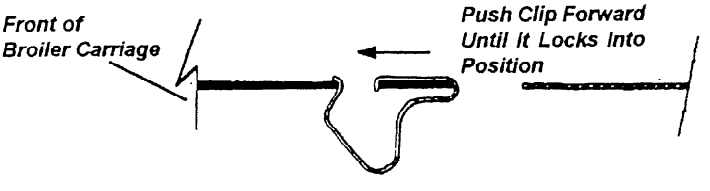


Sectional View of Broiler Carriage









Using the Broiler

Broiling Tips

1. Cut the edges of the meat to prevent curling.
2. Place the food on a cold ungreased broiling pan. If the pan is hot the food will stick.
3. Fish should be broiled with the skin side down.
4. Season the meat after it has browned.
5. Remove excess fat from meat before broiling.
6. All food except fish should be turned at least one time.

Operating the Broiler

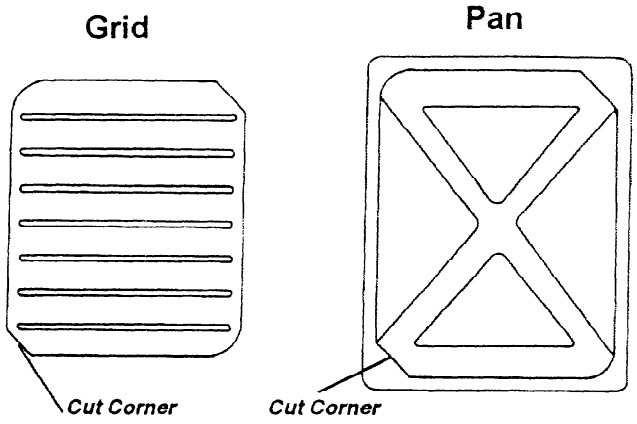
Turn the oven temperature control knob to BROIL.

When Finished

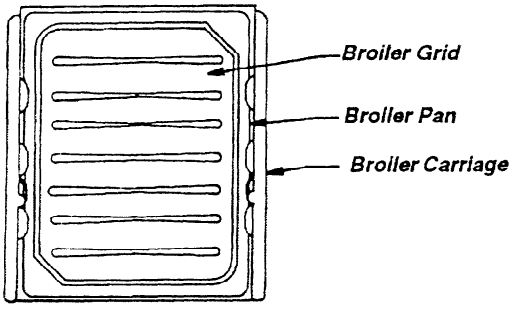
Turn oven temperature control knob to OFF.

⚠CAUTION

To avoid risk of fire, place broiler grid correctly on the broiler pan. Incorrect placement will not allow grease to drain properly. The broiler grid has cut corners that must be matched with the corners on the broiler pan. Do not line the broiler grid with foil. Foil may trap grease on top of the grid causing it to ignite.



Proper Pan Placement



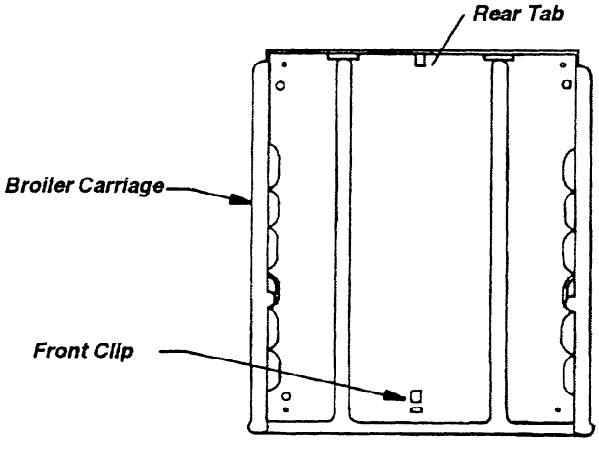
Cleaning the Broiler

1. Pull the broiler grid and pan out of the broiler carriage.
2. Grasp the sides of the broiler carriage and pull upward until it is released by the front clip.
3. Pull the carriage forward sliding it off of the rear tab.
4. To remove dried or cooked on soil, soak the removable parts in hot soapy water.
5. All pans must be replaced before using the oven.

When Replacing

The broiler carriage must be locked under the rear placement tab before attempting to snap the clip into the front.

Carriage



Cleaning Range Parts

Range Part	Cleaning Materials	General Directions
Surface Burners	Soap and Water	Cool before cleaning. For heavy soil burners may be removed and soaked in warm soapy water. Never use strong abrasives, gritty cleaners or steel wool. The burners should be completely dry before replacing on range. Make sure the holes on the side of the burners are not clogged. The holes can be cleaned using a pipe cleaner. Do not use a toothpick to clean holes.
Bake, Broil Burners		Do not clean the bake or broil burner. Any soil will burn off during cooking.
Broiler Pan and Grid	Soap and a Nonabrasive Plastic Scouring Pad	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in range to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash and scour if necessary. Rinse and dry. Option: The broiler pan and grid may also be cleaned in the dishwasher.
Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return control knobs to range, making sure to match flat area on the knob to the flat area on the shaft. Option: The knobs may be cleaned in the dishwasher.
Inside Oven	Soap, Water, Commercial Oven Cleaners	Cool before cleaning. Frequent wiping with soap and water will prolong the time between major cleanings. If using commercial oven cleaner follow the manufacturer's cleaning instructions. Be sure to rinse and dry oven completely. Oven bottom and oven door can be removed for ease in cleaning.
Oven Racks	Soap and Water	For heavy soil, clean by hand and rinse completely. Remove the oven racks for ease in cleaning.
Burner Grates and Maintop	Soap and Water	Cool before cleaning. For heavy soil soak in warm soapy water. Never use strong abrasives, gritty cleaners or steel wool. Dry grates completely after washing to prevent rusting. Maintop can be removed for easier cleaning.
Heater Inlet and Outlet Openings	Soap, Water and Scrub Brush	Cool before cleaning. Never attempt to clean any part of the heater while it is in operation. Using scrub brush, scrub away any lint or dust drawn into heater section. Air passages must be free from obstruction. Dry thoroughly.
Heater Burner and Control Compartment	Soap and Water	Cool before cleaning. Never attempt to clean any part of the heater while it is in operation. Using cloth dampened in soapy water wipe out burner and control compartment. Dry thoroughly.
Outside of Range and Control Panel	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the control panel while cleaning.

Hard to Clean Yellow or Brown Stains

Yellow or brown stains sometimes occur when baking or broiling foods with a high fat content. These types of stains appear on the lower front control panel and backguard. The stains should be cleaned immediately after cooking. The longer a stain is allowed to remain on the range the more difficult it will become to remove.

Clean the stains with a dampened cloth and nonabrasive or mild abrasive cleaner following the cleaner manufacturer's instructions. Rinse area thoroughly and polish with a dry cloth.

Maintenance

Removing the Oven Door

Remove the oven door for easier access when cleaning.

1. Open the door to the first stop position.
2. Grasp the door firmly on each side and lift it upward off the hinges.

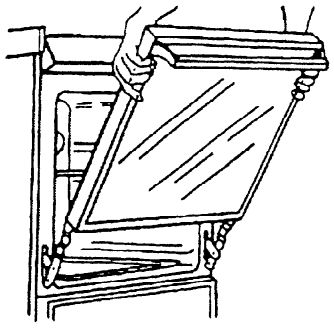
⚠CAUTION

Use care when removing the door. The door is heavy. The door can be damaged if it is dropped.

Do not place hands in the area of the hinges when the door is not in place. The hinges can snap closed and pinch your hands.

Replacing the Door

1. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges.



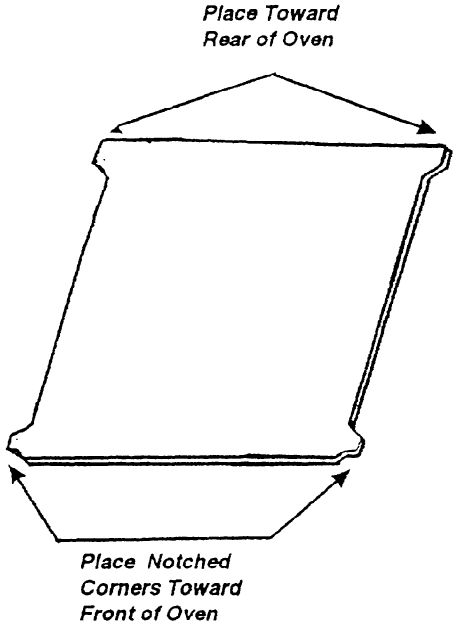
Removing the Oven Bottom

The oven bottom can be removed for ease in cleaning.

1. Note the position of the oven bottom.
2. Lift up on the front of the oven bottom and pull it forward out of the oven.

Replacing the Oven Bottom

1. Face the oven bottom in the correct direction.
2. Place it in the oven and slide it to the rear until it drops into position.



Removing the Maintop

1. Remove the burner grates.
2. Lift the maintop up and pull it forward. There is a pin on each corner of the maintop. The pin fits in a hinge mounted on the range. Make sure the pins have cleared the hinges.

Replacing the Maintop

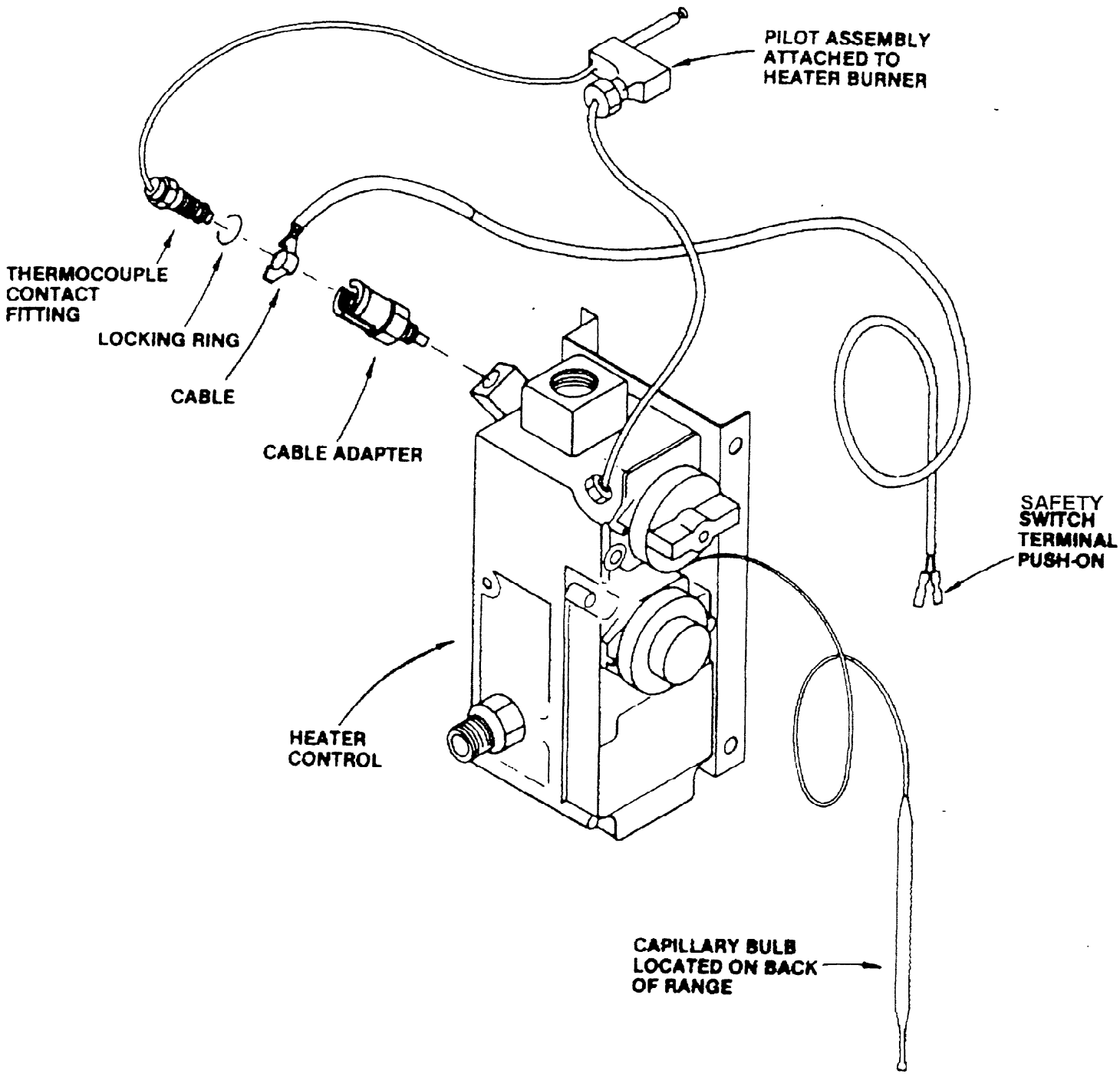
1. Align the pins on the maintop with the holes in the hinges. Push the maintop back into place.
2. Replace the burner grates.

Use and Care

Troubleshooting Guide For Heater

Problem	Things to Check	Solution
Pilot Will Not Light	Pilot may be off.	Turn pilot on.
	Air may be in the pilot line. When the pilot is first lit, there may be air in the pilot line.	Remove air by pressing on the gas valve dial located on the heater control. Place a lighted match by the pilot and when the air has cleared, the gas will light.
	Pilot gas is not released when gas valve dial is pressed.	Call an authorized servicer for repair.
Pilot Does Not Stay Lit	Pilot lights when gas valve dial is pressed but it goes out when dial is released.	Poor contact of thermocouple at heater control. Remove thermocouple contact fitting and cable adapter from heater control. Refer to heater control drawing on following page. Clean end of contact and adapter with a fine emery paper. Replace in heater control. These connections should be snug but not forced.
		If cleaning does not solve problem, remove thermocouple contact fitting at heater control. Refer to heater control drawing on following page. Check thermocouple for proper millivoltage with a Millivolt Meter. Reading should be 10-11 M.V. closed circuit. If millivoltage is not correct, thermocouple is defective and must be replaced.
		Make sure the thermocouple wires are attached to the safety switch terminals on the back of draft control. Check wire leads on safety switch terminals. Refer to heater control drawing on following page. Wires should be tight. Check vent safety switch with continunity tester. Switch contacts are normally closed.
		If thermocouple is generating proper millivoltage, the safety valve may be defective and must be replaced by an authorized service technician.
Heater Will Not Stay On Once Pilot Is Lit and Control Is Set In the "ON" Position	Chimney or vent may be blocked.	Make sure all venting and/or the chimney are unobstructed
	Safety switch may be defective.	Turn heater OFF. Call an authorized service technician for replacement.
	Room temperature is above thermostat setting.	Turn heater thermostat knob to higher setting.

Heater Control



Troubleshooting Guide for Oven and Rangetop

Problem	Things to Check
Top Burners Not Lighting	Make sure pilots are lit. See page 12 to light pilot. Make sure burner ports on side of burners are not clogged. Make sure air shutters are adjusted properly. See page 12 to adjust air shutters.
Oven Not Heating	Make sure range is connected to gas supply. Make sure oven pilot is lit.
Oven Burner Cycles On and Off	This is normal when cooking below broil temperatures. Burner should not cycle while broiling.
Broiler Carriage Will Not Snap Into Place	Make sure broiler carriage is assembled correctly and clip has been installed properly. See page 20 and 21 for instructions on installing the broiler carriage.
Oven Temperature Is Not Accurate	Do not try to measure temperature with a regular thermometer. Make sure the thermostat capillary bulb in the top part of the oven cavity is straight, not touching oven sides and not coated with cleaner or food. Check for blocked air vents. Aluminum foil will alter oven temperature. Oven bottom is not in position correctly. Not using correct utensil. Make sure that temperature was set by turning knob directly from "OFF" to desired temperature setting, (not beyond and back).

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2800 220th Trail
P.O. Box 8901
Amana, IA 52204-0001

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